



BUY BONDS AND
STAMPS!
Your money is
needed to help fi-
nance the war.

VOL. XXXVII.—NO. 153

THE BRISTOL COURIER

BRISTOL, PA., THURSDAY EVENING, DECEMBER 3, 1942

DAILY WEATHER REPORT

Cold and windy today and colder
tonight.

Price: 2c a Copy; 10c a Week

FIVE U. S. TRANSPORTS SUNK DURING NORTH AFRICAN INVASION; INDICATES SCOPE OF OFFENSIVE AGAINST AXIS

Navy Lists Three Other Transports, One Destroyer and One Tanker Damaged — Next of Kin of Personnel Killed and Wounded Are Being Notified As Information is Received

(By International News Service)

WASHINGTON, Dec. 3—Indicating the scope of America's global offensive against the Axis, the Navy disclosed today that five of its transports, totaling 52,946 tons, were sunk during the North African invasion, even while the U. S. Pacific Fleet was battering the Japanese in the Solomons.

The five transports, all former well-known peacetime passenger liners, were sunk by enemy submarines early in November during landing operations off Casablanca, Rabat and Algiers. There was no disclosure of the extent of American loss of life.

In addition, the Navy listed three other transports, one destroyer and one tanker damaged. There were no reports of U. S. Warships lost in the gigantic operation.

Next of kin of personnel killed and wounded are being notified as information is received, the Navy said.

The U. S. Vessels lost and their former designations in peacetime, with tonnage, were:

The Tasker H. Bliss, formerly the President Cleveland, 12,546 tons.

The Hugh L. Scott, former President Pierce, 12,546 tons.

The Edward Rutledge, former Exporter, 9,360 tons.

The above three were sunk during landing operations off Casablanca on the Atlantic Coast of Africa.

The Joseph Hewes, former Excelsior, 9,359 tons, sunk off Rabat, capital of French Morocco.

The Leedstown, former Santa Lucia, 9,135 tons, sunk off Algiers.

Temperature Fall, Snow and Wind Give Winter Touch

Rapidly falling temperature, increasingly strong winds, and snow flurries during last evening brought a taste of real winter to this area.

The mercury, which had remained in the thirties during the day, commenced falling after three o'clock yesterday afternoon, going down rapidly through the twenties until nine o'clock last evening when it reached 19, and finally 17 at 10 and 11 o'clock.

Intense wind drove both snow from time to time, which whitened the ground for brief periods of time. However, the precipitation, due to melting snow, as announced by the weather observatory at the plant of Rohm & Haas Company, here, totalled only .01 inch.

Travel was made somewhat difficult during the periods of snow, due to the force with which the wind drove the flakes, visibility being poor for short periods of time.

The temperature range was 20 degrees, the maximum for the period ending at eight a. m. today being at eight yesterday morning, when mercury stood at 37; the lowest being 17 at 10 and 11 o'clock last night.

ARRANGE SURPRISE

The Ladies' Auxiliary of Bristol Fire Company, No. 1, arranged a surprise birthday party for Mrs. Augustus Paurl, Wood street, on Monday evening, the affair being held in the fire station. Each presented Mrs. Paurl with a handkerchief and a card. She was also given beautiful plant, a gift from the Auxiliary. A social time and refreshments were enjoyed.

A son was born to Mr. and Mrs. Francis Sharkey, Dorrance street, in the Wagner hospital, on November 27.

LOCAL WEATHER OBSERVATIONS
FOR 24 HOUR PERIOD ENDING 8 A. M.
AT ROHM & HAAS WEATHER OBSERVATORY
BRISTOL, PA.

Temperature Readings
Maximum 37 F
Minimum 17 F
Range 20 F

Hourly Temperatures
8 a. m. yesterday 37
9 35
10 33
11 33
12 noon 32
1 p. m. 33
2 33
3 31
4 26
5 25
6 25
7 23
8 21
9 19
10 17
11 17
12 midnight 18
1 a. m. today 19
2 19
3 20
4 21
5 21
6 22
7 22
8 22

P. C. Relative Humidity 55
Precipitation (inches)01
trace of snow

TIDES AT BRISTOL

High water 12:10 p. m.
Low water 6:45 a. m., 7:12 p. m.

ARE YOU AVAILABLE FOR WORK IN WAR INDUSTRY?

The committee surveying the available woman power of the Bristol Area requires the following information from all women of Bristol Area who will make their services available for War Industry. The committee consists of John Slemmer, Dr. John J. Hargrave, Rev. Willis H. Bolte, J. Leslie Helwig, and Otto Grupp. (This is a survey and carries no obligation.)

1.—Name
2.—Address
3.—Are you employed in War Work? Yes No
4.—If you are not employed, do you believe that you are physically able to do War Work? Yes No
5.—Would you be willing to accept work in one of the Bristol Area War Industries when you are needed? Yes No
6.—Would you be available for—Night Work?
Saturdays and Sundays?
Week Days Only?
7.—Must you provide for the care of small children while you are away from home? Yes No
8.—Would a Day Nursery for small children help solve your problem? Yes No
9.—List the names and ages of the children whom you would like to send to a Day Nursery.

Name Age
Remarks:
.....

All women who are willing to make their services available for War Industry, and help to win this war, are asked to fill in the above form and mail it to: Bristol Post Office, Box No. 429.

Murder Mystery To Thrill Audience Friday Night

"The Mystery of the Masked Girl" will cause spine-tingling chills and provide an evening of thrilling entertainment for those who attend the stage presentation in the social hall of Bristol Methodist Church, tomorrow evening at 8:15.

Those familiar with the play and the characters are asking "Who is the Masked Murderer?" and countless more will be asking themselves that question before the three acts are completed.

The first act of this thrilling play has its setting in the room of Walter Eanes on a summer night. Act two takes place in the same setting a half-hour later; and act three has the same setting likewise but the time is midnight. The room of Eanes is located in a rooming house near a university campus.

Other questions will come crowding as the play unfolds—such as "What happened to Walter Eanes, the chemist?", "Where is the missing formula for making synthetic rubber?", "Who is the masked girl?" But the mystery will be solved before the play is brought to a close. The public is invited, tickets being on sale.

The characters are inclusive of: Mrs. Moss, who lets the room of Walter Eanes; Marion Walters; Moira Moss, her daughter; Irene Ranck; Judith Atkins; who rents the room; Charlotte Rathke; Ann Bradley, her room-mate; Sara Ellis; Hulda, who cares for the room; Louise Smoyer; other applicants for the room—Rose Lawn, Anita Marsh; Kathryn Tremayne; Margaret Wildman; Miss Pruden; Mrs. Arthur Peterson; Miss Carnie; Dorothy Ritter; masked murderer, ? ? ? .

Director of the play is A. M. Hardie.

DEFENSE UNITS TO MEET

An important meeting of all civilian defense units of West Bristol area will be held Monday evening, at eight o'clock in Newportville Fire Co. station. It is important that all civilian defense workers attend as there are new instructions to be explained, it is stated.

At a meeting of the civilian defense council held Tuesday evening, the new information center at Newportville was discussed at length, and plans for same are progressing satisfactorily. It is hoped that this center will be in full operation by December 10th.

But they are doing this work willingly, because they realize the job which the boys in the Solomons and in North Africa are doing is one which calls for much greater sacrifice.

Mrs. J. Harry Hoffman, Doylestown, has received a brief letter from her son, J. Harry Hoffman, Jr., stating that he has arrived safely somewhere in Hawaii. She also received notification from the Port of Embargo.

Continued on Page Four

OFFERING IS \$50.73

The sum of \$50.73 was received in the offering at the union Thanksgiving service here last week, it is announced. This fund will be contributed to the American Red Cross.

AUXILIARY TO MEET

The Ladies' Auxiliary of Bristol Fire Company No. 1 will hold a meeting this evening at 8:15 o'clock at the fire station. The members are urged to bring canned food to the meeting.

Continued On Page Six

RELATIVES WILL SHARE IN THE MISHLER ESTATE

Main Part Held In Trust For Wife; Upon Her Death Brothers, Sisters Share It

SOME OTHER ESTATES

DOYLESTOWN, Dec. 3—Leaving a personal estate of \$2000 and real estate valued at \$4500, Gilbert A. Mishler, Morrisville, named Samuel A. Kaphan, 44 Lafayette street, Newark, N. J., executor of his estate. He bequeathed \$50 each to his brothers and sisters. The remainder of his estate is to be held in trust by the executor for his wife. Upon her death, the estate is to be shared equally by his brothers and sisters.

The testator, who made his will, is the testator, who made his will, will be held in trust by the executor for his wife. Upon her death, the estate is to be shared equally by his brothers and sisters.

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Established 1910
Published Every Evening (Except Sunday) at Beaver and Garden Sta., Bristol, Pa., Bell Phone 846.
Only Daily Paper in Lower Bucks County.

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 Serrill D. Detlefson Manager-Editor
 Elmer E. Rausch Secretary
 Lester D. Thorne Treasurer
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 The Courier is delivered by carrier in Bristol, Tullytown, Bridgeport, Croydon, Andalusia, West Bristol, Hulmeville, Bath Addition, Newington, and Torresdale Manor for ten cents a week.

JOB PRINTING
 The Courier has the most complete commercial printing department in Bucks County. Work of any description promptly and satisfactorily done.

Entered as Second Class Mail matter at the Post Office, Bristol, Pa.

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THURSDAY, DECEMBER 3, 1942

TURNING OUT THE GOODS

In the construction of war machines, emphasis seems to be shifting rapidly from the airplane to the ship. This does not mean that the argument of ships versus planes has been settled in favor of the former, for most of us realize by this time that victorious wars must be fought on the seas, in the air and on land. A year ago, the first great demand was for planes, planes and more planes. The nation is getting them.

The need for ships and more ships is just as important. It is encouraging to learn that they are being provided, too. When it is remembered what a tremendous maritime tonnage was necessary to take the Allied armada to the African coast, it is clear how vital to the war effort is the American ability to turn out merchant ships and warships in record time.

Record time in this connection is a vague term for the average layman. Accurate realization of what the phrase means came when the Robert E. Peary, a 10,500-ton product of a West Coast shipyard, was launched four and two-thirds days after work on its keel began.

This is not the only example of speed in maritime construction, for the figures of total tonnage completed so far this year are impressive. When the American shipbuilding program for the war was first formulated it called for 12,000,000 tons of merchant ships to be built in 1942 and 1943. Since then the program has been revised upward.

Now it is expected that the two-year effort will produce 24,000,000 tons. So far this year 8,000,000 tons of merchant ships have gone down the ways. The government is confident that the yards will turn out the required 16,000,000 tons additional next year.

As the first year of war for the United States ends, American planes are blasting the Axis in every part of the world. American tanks are doing their part in the fight. There are still bottlenecks and tangles of red tape in the production field. But American industry is proving once again that it can turn out the goods.

HITLER-WHIPPED CREAM

When the Hitler handwriting was on the wallpaper that Austria would be taken over by the Nazis, the people of that country, particularly those in Vienna, expressed fears that they would be allowed no more whipped cream for their coffee. It turned out that their fears were needless, because it was not long before the European war began and the Austrians got neither whipped cream nor coffee.

When a man like Hitler is bent on conquering other nations and attempting to impose his rule on the world, it turns out that people fighting him are reduced in many ways to the low estate marked out for nations that fall under his control.

Thus the American people are now to be forced to get along with our whipping cream. A WPB official says the ban on this product will relieve the most critical butter shortage in the last ten years and will relieve fluid milk shortages in most sections of the country.

Most Americans never got into the habit of using whipped cream in coffee, so they are not being reduced to the state of subjugated Austrians. Americans will still have their coffee cream and they will have some coffee, at least a cup a day.

NEWS BRIEFS FROM SUBURBAN TOWNS**HULMEVILLE**

The Women's Auxiliary will sponsor a Christmas bazaar on Saturday, starting at three o'clock, in the parish room of Grace Episcopal Church. Patronage of the public is sought.

Mr. and Mrs. G. Russell Harrison, New Brunswick, N. J., spent Wednesday with the latter's father, Charles Haefner.

EMILIE

Mr. and Mrs. Walter Campbell were Thanksgiving guests of Mr. and Mrs. Arthur Rubhart, Pottsville.

Mr. and Mrs. Harold Erickson and one Calvin and Stanley Washington, rossing, and Harriet Lodge, were Thanksgiving Day guests of Mr. and Mrs. Richard Waddy.

Mr. and Mrs. James Shostaloff, Lebanon, were weekend guests of Mrs. Alice Rockhill.

Mr. and Mrs. William Lovett were Thanksgiving guests of Mr. and Mrs. George Wright, Tullytown.

Mr. and Mrs. Francis Praul had Thanksgiving Day guests of Mr. and Mrs. Joseph Stackhouse, Mrs. Annie Davis, Joseph Davis and Miss Lillie Wilson.

Mrs. Rebecca Randall, Mrs. T. Eliasraul, Martha and Randall Praul spent Thanksgiving Day with the Misses Mabel and Ella Gano and Wilmer Gano, Ambler.

Mrs. Catherine Simon and Mr. and Mrs. James Booz were Thanksgiving

dinner guests of Mr. and Mrs. Nelson Simon, Bath Road.

Challis Stihl has joined the U. S. Marine Corps, and is stationed at Paris Island, S. C.

Mrs. Margaret L. Cook, Philadelphia, is spending this week at the home of Mr. and Mrs. Frank Hibbs.

Mr. and Mrs. Clarence Blum, Trenton, N. J., were Thanksgiving guests of Mrs. Alice Rockhill.

Mr. and Mrs. Harry Chapman, Mr. and Mrs. E. H. Shoemaker and Frank and Daniel White are spending a few days deer hunting in the Pocono Mountains.

Mr. and Mrs. John Rank were recent guests of Mr. and Mrs. Carl Cortis, Langhorne.

Mr. and Mrs. Frank Hibbs had Thanksgiving supper guests, Harry Wink, Mr. and Mrs. Willis Wink, Mr. and Mrs. E. H. Shoemaker and Hazel Wintersteen.

Mr. and Mrs. James Shostaloff, Lebanon, were weekend guests of Mrs. Alice Rockhill.

Mr. and Mrs. William Lovett were Thanksgiving guests of Mr. and Mrs. George Wright, Tullytown.

Mrs. Henry J. Hungerford spent Thanksgiving with her son, Commander Ralph Hungerford, New York.

William Simons, who has been stationed in Texas, spent several days here with his parents.

Mrs. Jesse W. Carter is on the sick

list.

Miss Barbara Judson, Kinderhook, Miss Barbara Judson, Kinderhook,

N. Y.; and William Gawthrop, Wilmington, Del., both George School students, were guests of Miss Marian Morse during the Thanksgiving holidays.

Mrs. Albert Boegner, Oak Lane, visited relatives here on Monday.

Mrs. Jane Garbett, of Nanticoke, is visiting her son-in-law and daughter, Mr. and Mrs. Charles Markley.

Mrs. Rufus N. Van Sant returned home from St. Joseph's Hospital, Philadelphia, on Sunday, after undergoing an operation.

CORNWELLS HEIGHTS

Roland Richardson is paying a visit to his grandparents in Langhorne.

Sunday was spent by Mrs. Ruth McKinney, Langhorne, visiting Miss Jeanne Cornell at the home of Mr. and Mrs. Harold Ely.

CROYDON

Herbert Angus, Burlington, N. J., is now under observation in Temple Hospital, Philadelphia. Mr. Angus is well known locally, having formerly lived in this vicinity.

FALLSINGTON

On Sunday, Mr. and Mrs. Irvin Wright and Mr. and Mrs. Charles M. Headley were dinner guests of Mr. and Mrs. Warren Woodruff, of Bristol.

A recent visitor of Miss Mae W.

GOLDEN LADY by Clarence Budington Kelland**CHAPTER SEVENTEEN**

Darnley gave her attention to the breast of guinea hen. She looked up after a moment. "Isn't there such a thing as family life in New York? People do marry and live some where, don't they?"

"It has been done."

"But almost everybody one meets spends their noons and their evenings in restaurants or night clubs or theaters."

"Don't you like it?"

"As a novelty—yes. As a permanent thing it would pall on me."

"It does pall," said Chico. "But what else is there to do? It becomes a habit."

"But you—and similar men," Darnley continued. "You have plenty of money. You have position. Why don't you marry and—have a different sort of a life?"

"I did marry," replied Sanson. "Everybody does it once. For six years I've been doing First Nights and cafés. She won't divorce me and I can't divorce her." His voice changed and became lower in tone. "So I took up celebrity collecting."

"I'm sorry," Darnley said.

"No need to be. So, you see, I can't marry again." He smiled wryly. "There is such a thing as loneliness. Oh, I know what you're thinking—that I don't need to be lonely. I've thought of it. Naturally. But I've never yet run across just the right girl."

Darnley did not speak.

"I've found out from my own experience and from watching my friends that maybe there could be happiness outside of marriage. But," he hesitated a little, "but there would have to be a pretty perfect love, don't you think?"

"I'm just an innocent girl from the country," purred Darnley.

"Most of these affairs are bargain and sale," said Chico. "I wouldn't like that. I would have to worship her and she would have to adore me. Then I'd be willing to go off the deep end with trust funds or annuities or whatever she needed to make her secure."

Darnley wondered if this were an oblique proposition; but she did not think so. She was rather sorry for Sanson. He was a bit pitiful.

Darnley chose to change the subject. "When do you start the search

for the Golden Blend Girl?" she asked.

"Officially? It will be announced in two weeks. There—there are things going on—certain changes in plans and—er—in personnel," he said. "We are not quite ready."

She understood as he could not know that she understood. It was the taking away of the advertising account of the Intercontinental Tobacco Corporation from Hatch & Miller, and the bestowal of it upon some other agency. She was convinced that it was part of the intrigue concerning this matter that had caused Henry Garden to pay her a hundred dollars for each evening she spent with Sanson.

She wondered what Chico Sanson would think of her if he knew it: what he would do, what he would say. This reflection caused her acute discomfort, for she found herself liking the man and unwilling to forfeit his good opinion.

Of one thing Darnley was convinced: She would be guilty of no treachery toward Sanson. She would not allow herself to be used, but would use those who were trying to make a cat's-paw of her.

"You see," said Sanson, "we spend a tremendous sum in advertising. We have to have the best brains, the best advisers, to get adequate returns from it."

"You mean the advertising agency that handles your account?" she asked.

"Exactly," he said.

Presently they left the table and stepped into Sanson's town car. The chauffeur drove them to the theater, where all was agog. The sidewalk was crowded with sight-seers, autograph fiends, cameramen.

"Please, Mr. Sanson! Please . . . Just a second . . . May I have the lady's name also . . . Oh, Miss Carrfax?"

The newspapermen grinned at her amiably. If only Grandpa Carrfax—at her home town—could see her at this moment! It was gorgeous! Heavenly! Perfect!

Darnley thought she never had seen so discouraged a young man as Clyde Farish seemed to be. His hair, never neat, was tousled by fingers that had run and run through and through it. His eyes were weary. Yet, for all of it, he seemed somehow younger, more boyish than ever before.

"You talk too much," demurred Farish.

"The first element," Darnley said. "You are morally liable for that coat?"

(To be continued)

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MEN — WOMEN

Needed immediately as

OPERATORS**SMALL PARTS****ASSEMBLERS****HANDLERS****LABORERS**

For employment with the Hunter Manufacturing Corp., U. S. Navy Plant at Emilie, Pa.

Applicants will need proof of citizenship and must be 18 years of age or over.

Persons currently employed in war production work will not be interviewed.

Apply daily at United States

Employment Service

120 Mill Street, Bristol

DEFENSE WORKERS — DON'T HESITATE —

These Fine Homes Are Built for You — Only a Few Left

SEE FOR YOURSELF!**Furnished Sample Home**

Benson Place, between Harrison and Garfield Streets
BRISTOL, PENNA.

Open for Inspection Wed., Thurs., and Fri. Evenings
From 7 to 9; Open All Day Every Sunday;
Or By Appointment

As low as **\$500** down and **\$29.86** monthly

Every Modern Convenience, Including Automatic Heat

William Lupkin Supplied the Furniture

McCrory's Store Supplied the Accessories

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Telephone: Langhorne 2244 or Bristol 2100

Designers - Financers - Builders

A New Loan Service

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Personal Loans \$20 to \$300 without involving friends, neighbors, or employer. Come in or phone today.

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Good Kitchen Soldiers Make Skillful Use of Left-Overs In All-Out Campaign Against Food Waste

One way you can do your bit in the Government's all-out campaign against food waste is to serve left-overs so tempting and appetizing that they will be devoured to the last crumb.

When you tackle the assignment of glamorizing refrigerator left-overs to eye appealing, appetizing main dishes, it's always winning strategy to call on quick-cooking tapioca for help. Croquettes are efficient meat-extenders that will rate equally high on the score of taste appeal if you use tapioca as a binder. By holding moisture, tapioca can be counted on to work wonders in keeping the croquettes tender, juicy and shapely.

You'll find that the same tapioca magic works with omelets and souffles, too. They have real party glamour and at the same time work wonders in stretching a limited amount of meat. The big objection to souffles as company dishes used to be their temperamental tendency to slump. But nowadays, by using quick-cooking tapioca, even a beginner cook can count on serving a perfect souffle every time.

Thrifty Souffle

3 tablespoons quick-cooking tapioca
½ teaspoon salt
1 cup left-over soup, of consistency to serve
1 cup cooked well-seasoned chopped vegetables or meat
3 egg yolks, beaten until thick and lemon-colored
3 egg whites, stiffly beaten.
Combine quick-cooking tapioca, salt and soup in top of double boiler. Place over rapidly boiling water and cook 8 to 10 minutes after water boils again, stirring frequently. Add vegetables or meat. Cool slightly while beating eggs. Add egg yolks and mix well. Fold into egg whites. Turn into greased baking dish. Place in pan of hot water and bake in moderate oven (350 degrees F.) 50 minutes, or until souffle is firm. Serves 6.

Chicken Croquettes

3 tablespoons quick-cooking tapioca
½ teaspoon salt
¼ teaspoon paprika
2 tablespoons minced green pepper
2 tablespoons minced pimento
½ cup milk
½ cup chicken stock
1½ cups chopped cooked chicken
Sifted bread or cracker crumbs
1 egg, beaten with 3 tablespoons milk and dash of salt
Combine quick-cooking tapioca, salt, paprika, green pepper, pimento, milk and stock in top of double boiler. Place over rapidly boiling water and cook 8 to 10 minutes after water boils again, stirring frequently. Add chicken and mix thoroughly. Chill. Shape into cones. Roll in crumbs, dip in egg mixture, then roll again in crumbs. Fry in deep fat (390 degrees F.) 1 minute, or until golden-brown. Drain. Makes eight.

Two Timely Desserts

Here are two desserts that are not only in step with the economic trend of today but are seasonal as well. If you are looking for healthful, delicious desserts that comply with this

CHILDREN'S HOLIDAY SHOES!



\$1.97 to \$3.98



Shoes that are RIGHT for Xmas Gifts!

SHOP EARLY FOR BEST SELECTIONS

BALLOW'S SHOE STORE
308 Mill Street

A Poetic Relish

By Frances Lee Barton

A horse radish relish
Is the thing to embellish
A dish of cold meat

Or a slice of baked ham,
It's served chilled and molded
It's joy to behold
And as for the flavor,
Well, "It's a grand slam".

Horse-radish Relish

1 package lemon-flavored gelatin;
1 cup hot water; 1 tablespoon vinegar; ¾ teaspoon salt; 1 tea-spoon scraped onion; ½ cup drained prepared horse-radish; 1 cup cream, whipped.

Dissolve gelatin in hot water. Add vinegar, salt, and onion. Chill. When slightly thickened, fold in horse-radish and cream. Turn into mold. Chill until firm. Serve with baked ham or cold meat. Serves 10.

season of the year and also do not tax your sugar ration coupons too heavily. The recipes for the rennet-custards below will prove particularly desirable. No eggs, no baking and no boiling are necessary, and desserts of this kind provide a very excellent method of supplying milk to the younger members of the household who dislike drinking plain milk.

Pumpkin Rennet-Custard
(Serves 5)

½ cup plum butter
2 cups milk, not canned
1 cup canned pumpkin
1 package vanilla rennet powder
4 tablespoons brown sugar
½ teaspoon cinnamon
½ teaspoon ginger
½ teaspoon salt

QUICK, HAPPY RELIEF for Excess Stomach Acid Distress!

Famous STUART TABLETS contain the very ingredients so often used by doctors to bring quick, welcome relief from acid-induced distress, caused by excess stomach acidity after meals or drinking. Delicious tasting; easy to take. No bottle; no mixing. For wonderful, blessed relief from excess acid suffering, try famous STUART TABLETS without delay. At all drug stores 25c, 60c and \$1.20 under maker's money-back guarantee.

(Advertisement)

Feature Fish Surprises

With the bugaboo of meat rationing disturbing our dreams, and high meat prices disturbing our budget, dishes calling for fresh water fish, salt water fish or shell fish are very intriguing.

You will be surprised to find how many delightful dishes may be prepared from the humble shrimp. You'll be both surprised and pleased with the

MINCEMEAT RENNET-CUSTARD

1 cup rennet tablet
1 tablespoon cold water
1 pint milk, not canned
2 tablespoons sugar
½ cup mince-meat

Make rennet-custard according to directions in package, adding sugar and mince-meat to the milk. Chill, then serve.

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Dimout Regulations Issued For Bucks County and Three Other Counties Near Phila.

Continued from Page One

artificial lighting within areas herein-after defined, effective December 21st.

Section 1

1. Hours of Darkness. For the duration of the war or until such time as rescinded or amended, these regulations shall be in full force and effect from one-half hour after sundown each night until one-half hour before sunrise the following morning between the dates of October 1 and April 30, inclusive, and from one hour after sundown each night until one-half hour before sunrise, the following morning between the dates of May 1 and September 30, inclusive.

2. Dim Down Area. These regulations apply to a dim down area which includes specifically within each state the counties or portions thereof as set forth below: (Where a boundary line specified is a street, road or highway, or railroad, both sides of such street, road or highway, or railroad, shall be included within the regulated area and the illumination on properties along both sides of such street, road or highway, or railroad, shall be subject to these regulations.)

In the State of Pennsylvania: Philadelphia, Delaware, the following Townships of Bucks County: Bristol, Middletown, Newtown, Wrightstown, Warwick, Doylestown, Warrington, Warminster, Northampton, Upper Southampton, Lower Southampton and Bensalem. In addition all towns and boroughs within the county or portions of the county.

3. Source of Light. For the purpose of these regulations, the term "Source of Light" is defined as follows: Any glass enclosed filament, gas mantle, fluorescent or neon tube, arc light, or other light producing element operating on an electrical circuit, or operated by illuminating gas or an open flame or otherwise, together with all enclosing transparent or translucent material.

Section II

All exterior luminous signs and advertising shall be extinguished. This shall include the following: (a) All forms of luminous advertising signs such as roof and wall signs, lighted billboards, outline lighting or light sources in show windows if exposed to sky view.

(b) Marquees: no light shall be visible above the horizontal, (where glass forms the marquee roof it must be rendered opaque.)

(c) All forms of building floodlighting (except authorized protective lighting.)

(d) All translucent decorative and advertising panels.

Coming Events

Organizations whose announcements are printed in this column can reprocate by having all printing in connection with announced events done by the publishers of this paper. Information must be complete when first given as alterations cannot be made after they have once been put into type.



LATEST NEWS BULLETINS

Continued from Page One

Four Enemy Cargo Ships, 2 Destroyers Sunk By British

LONDON—Destruction of four enemy cargo ships and two destroyers was announced by the Admiralty today as Nazi task forces in Tunisia were sent racing back by concentrated Allied artillery fire.

In announcing the new naval battle, which occurred shortly after midnight Tuesday, the Admiralty disclosed loss of the new British destroyer Quentin, which with the cruisers Aurora, Sirius and Argonaut and the destroyer Quiberon, engaged the enemy convoy.

The enemy ships were bound for Tunisia to reinforce Axis detachments there.

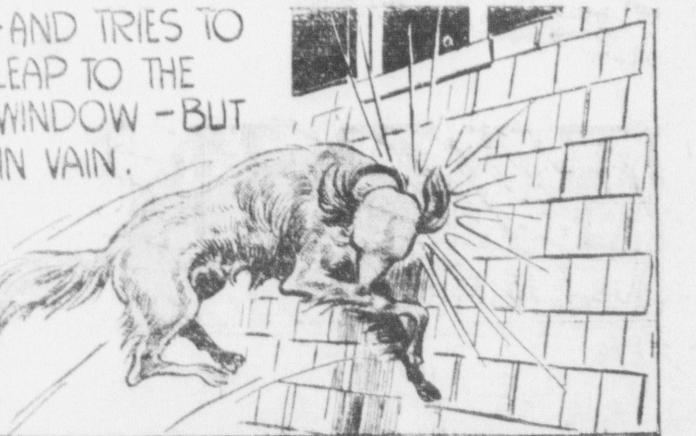
American and British Forces Advance in Tunisia

ALLIED HEADQUARTERS IN NORTH AFRICA—Under cover of a heavy barrage from ships of the Royal Navy firing from vantage points in the Mediterranean, American and British forces advanced slowly against heavy opposition in Tunisia today.

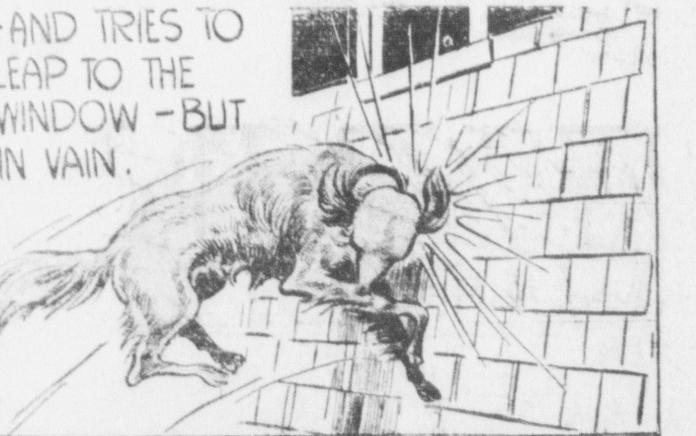
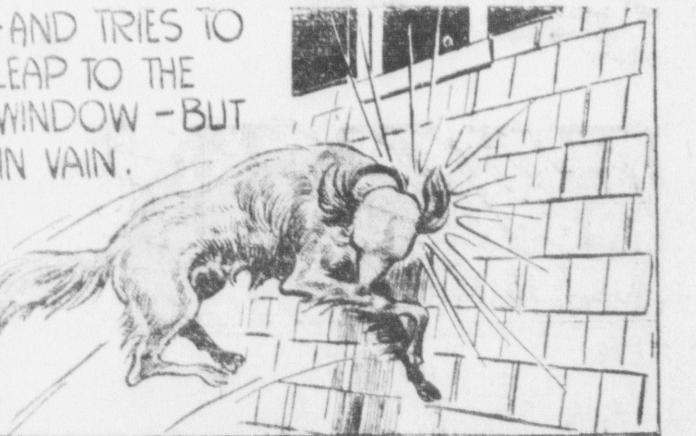
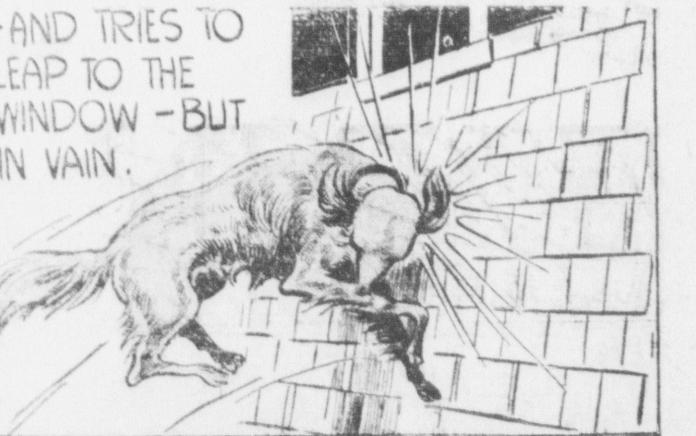
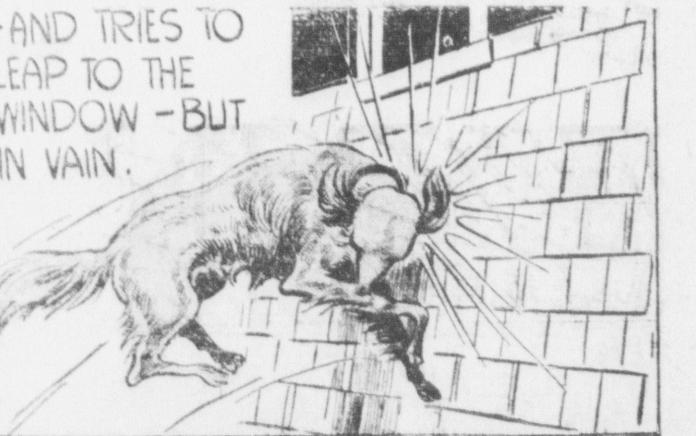
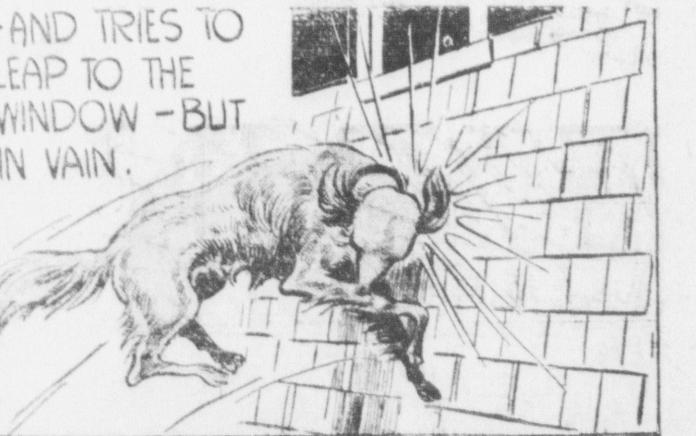
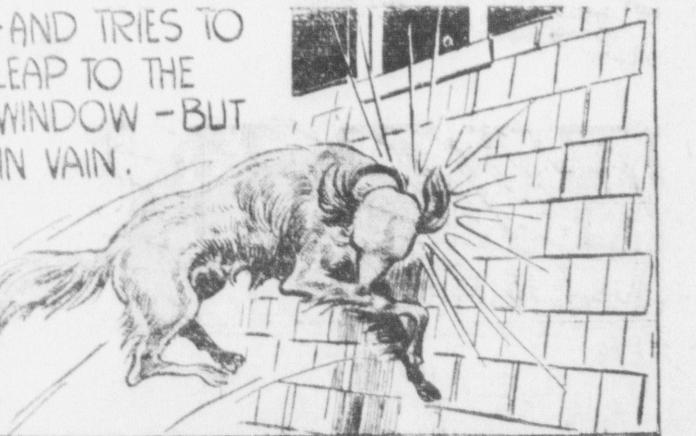
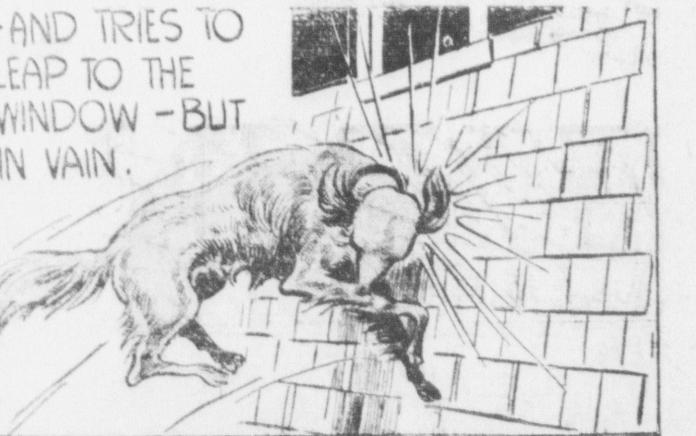
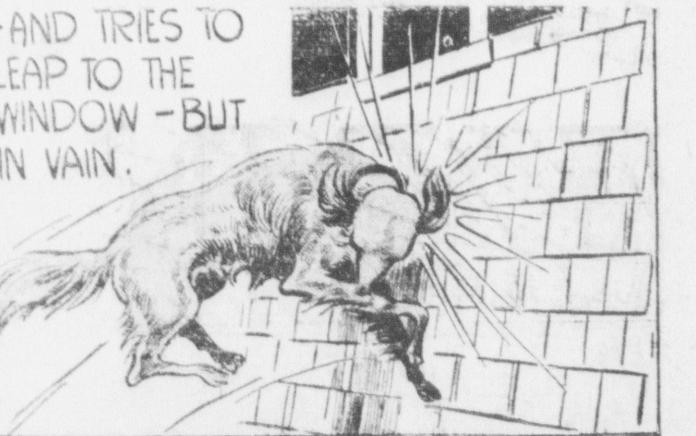
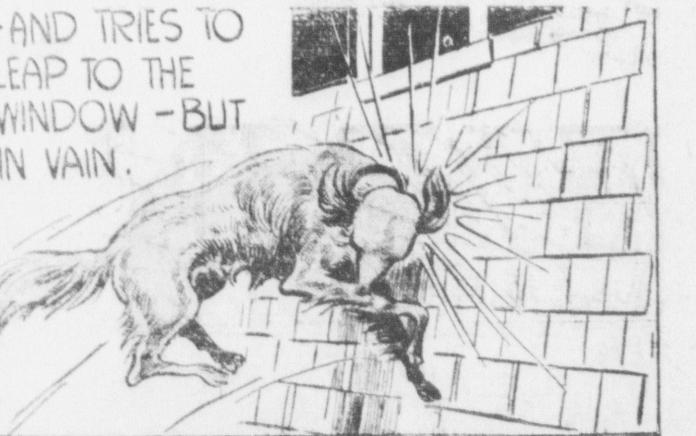
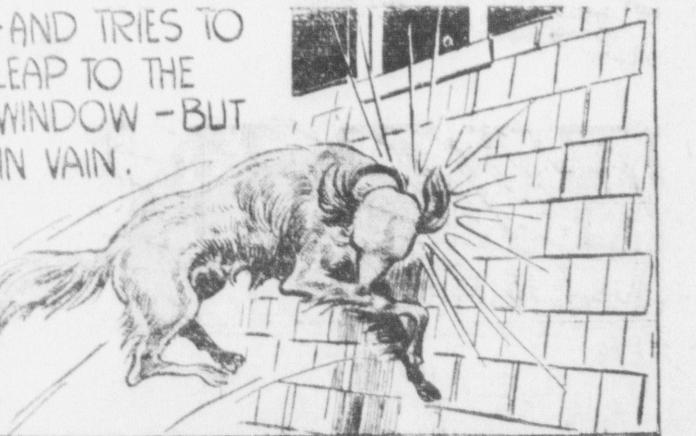
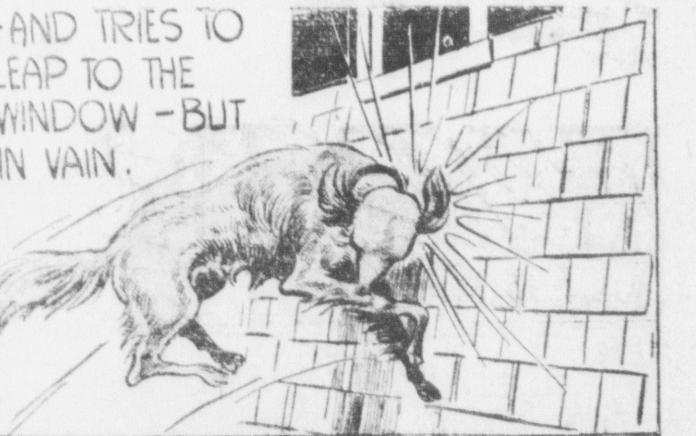
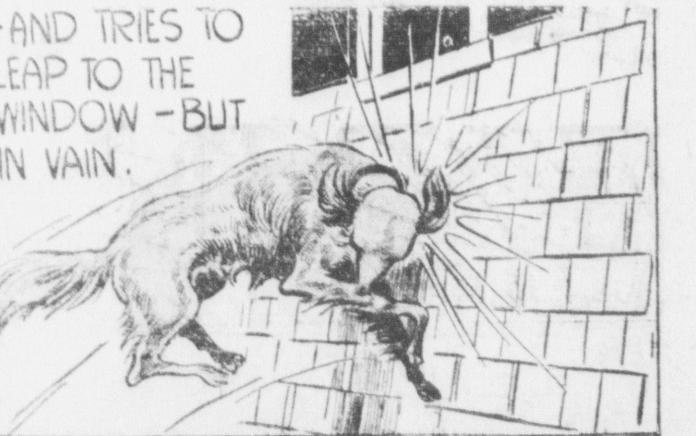
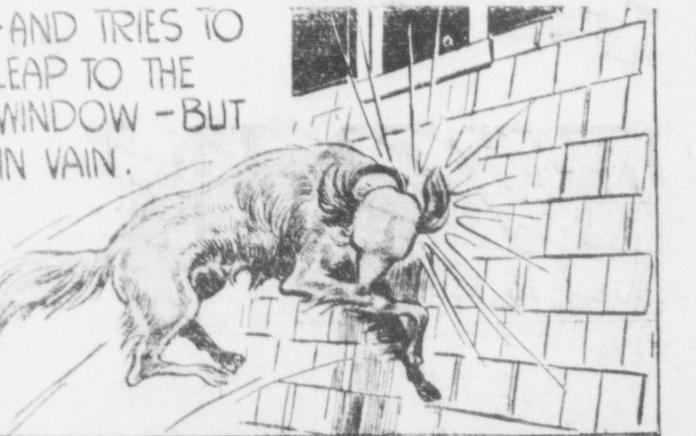
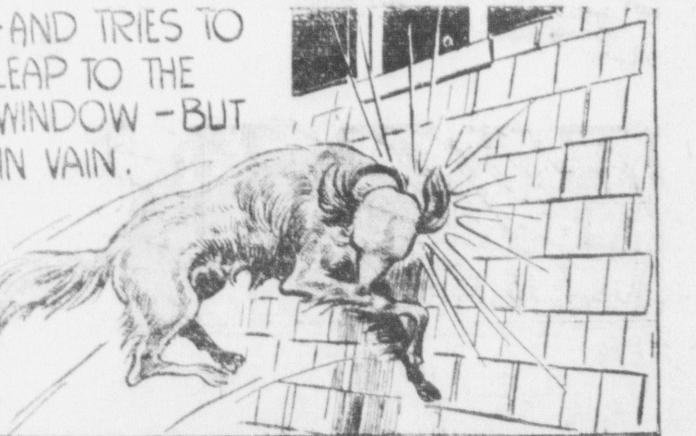
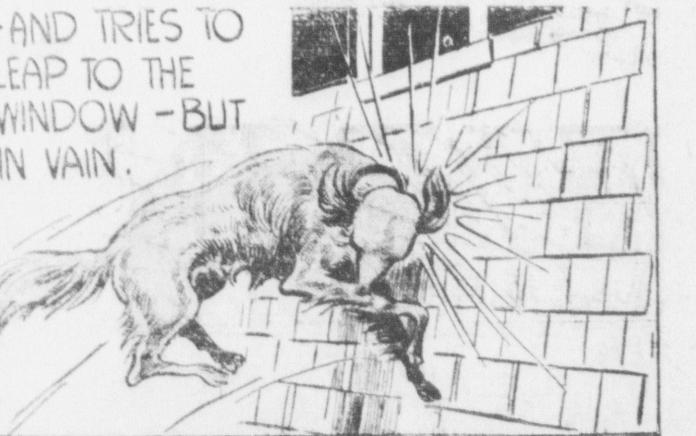
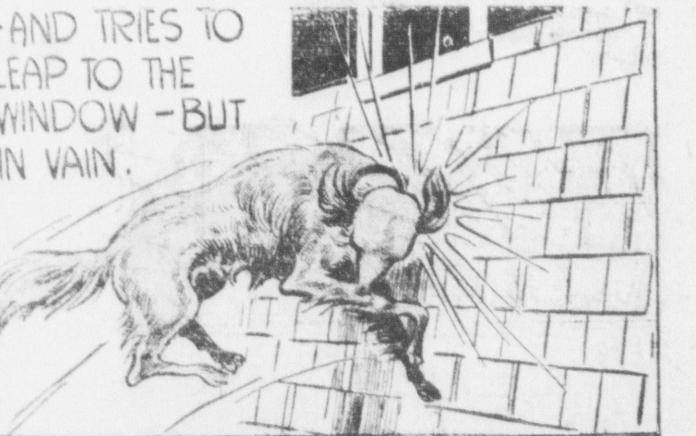
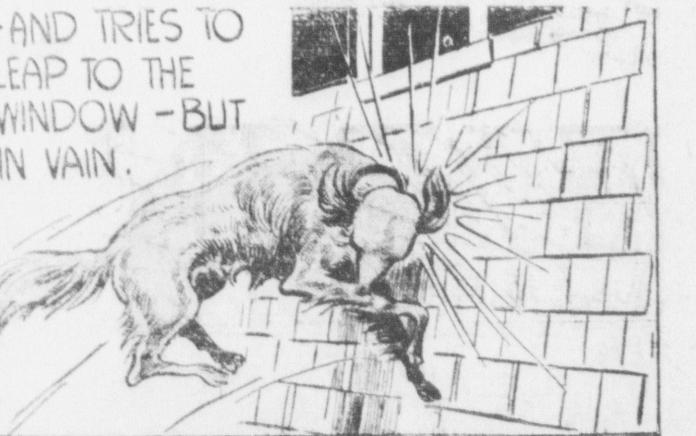
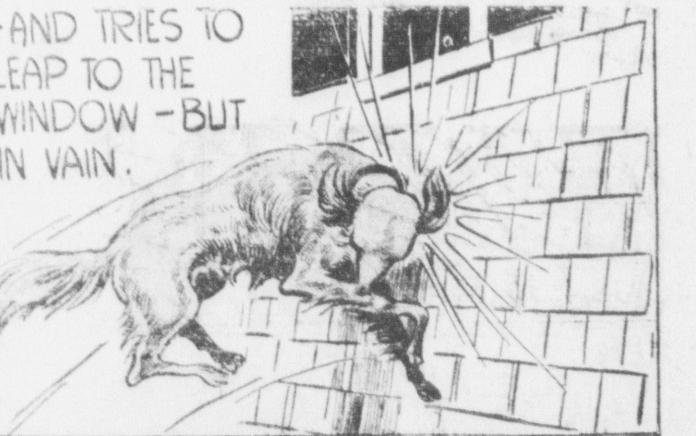
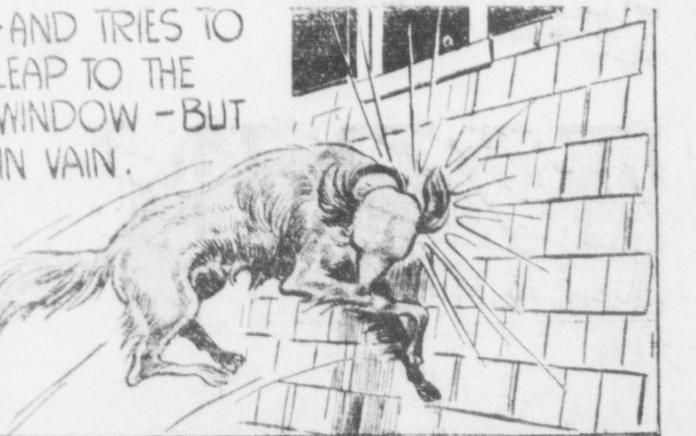
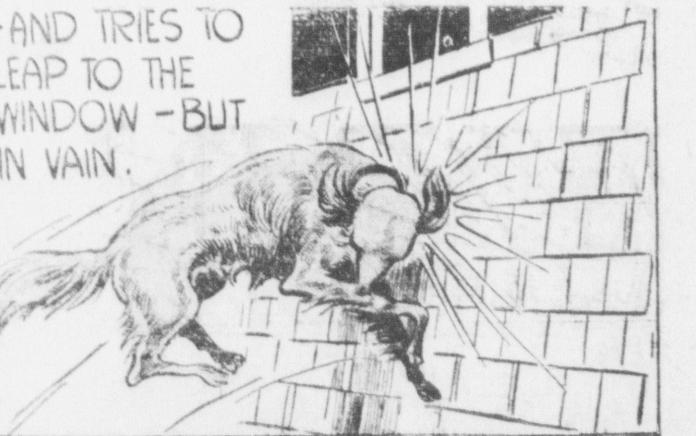
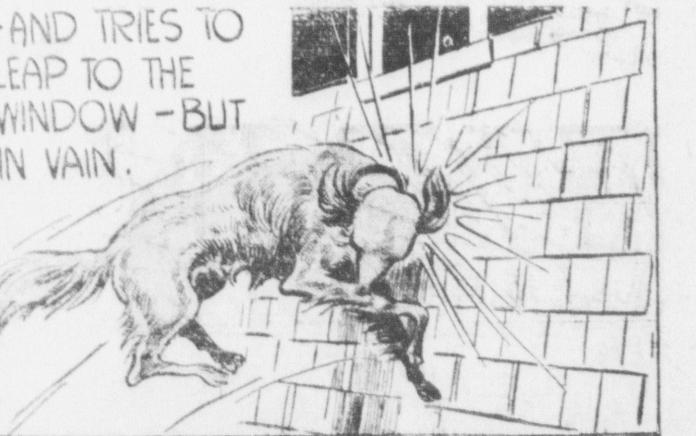
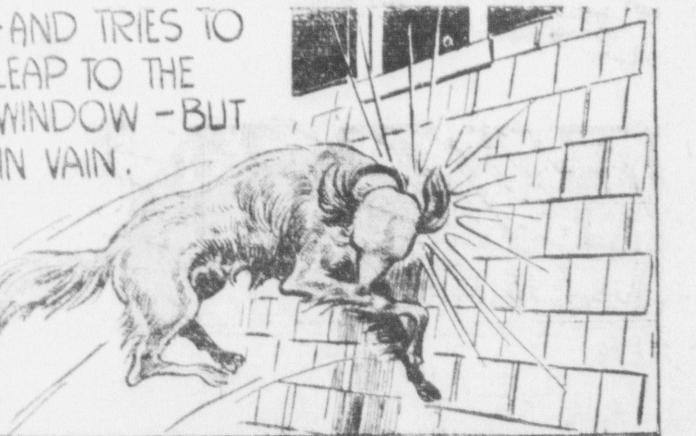
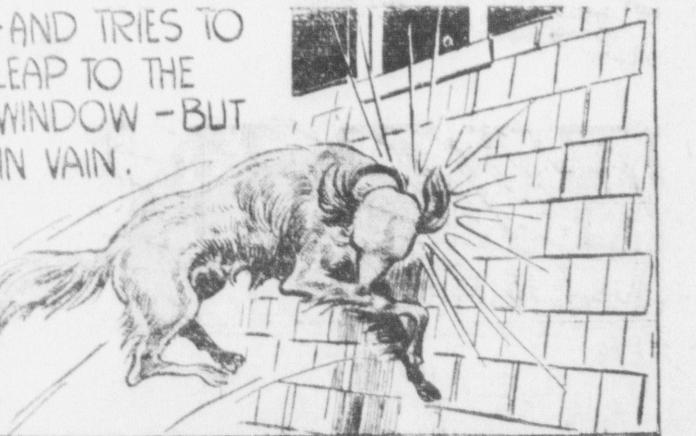
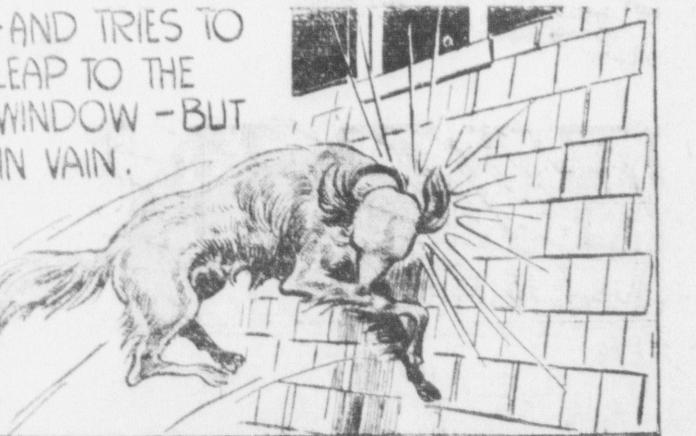
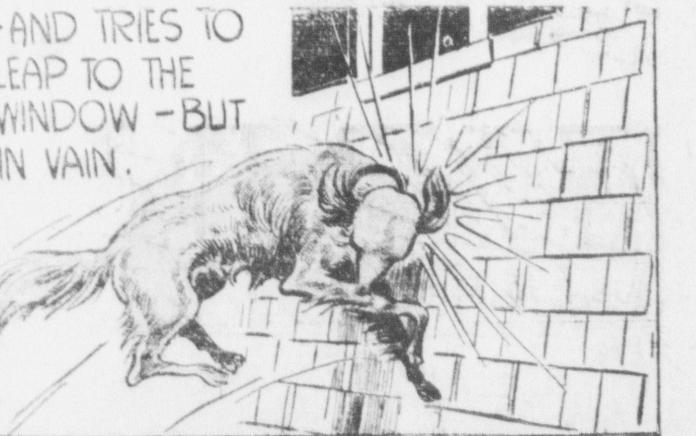
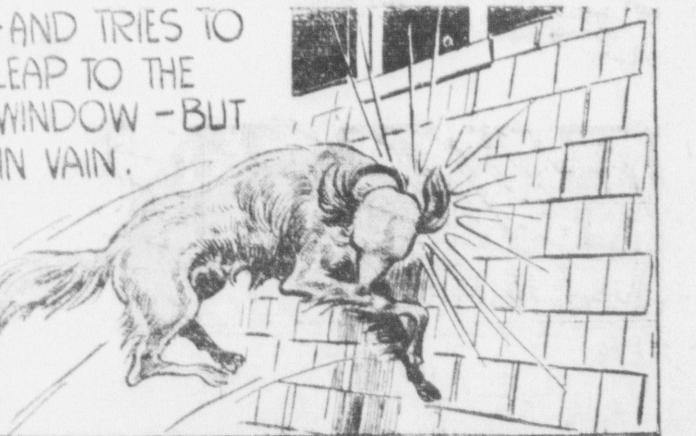
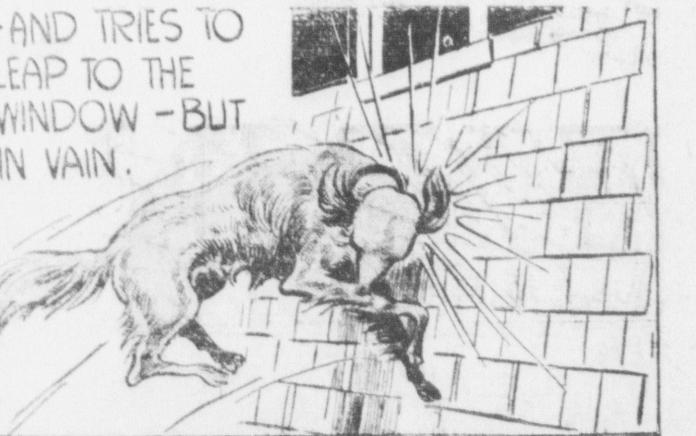
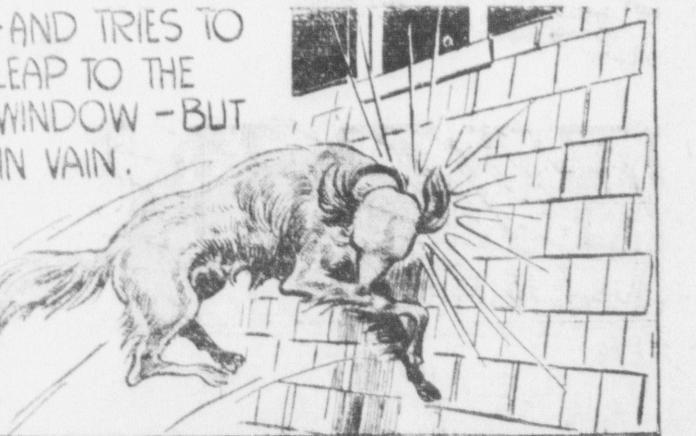
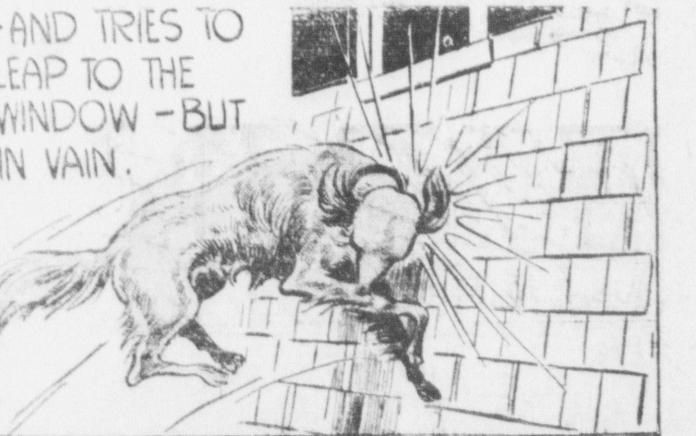
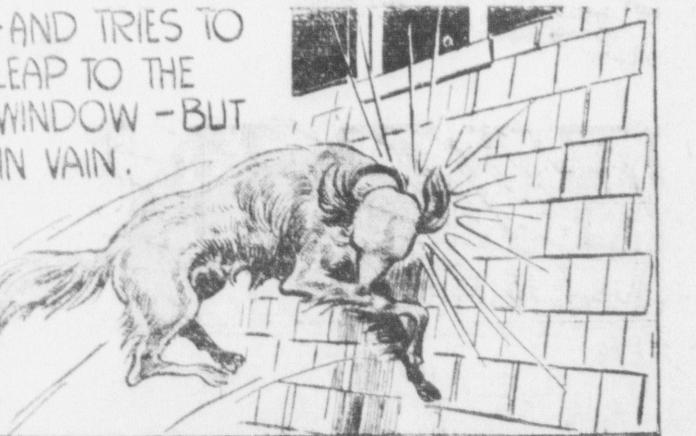
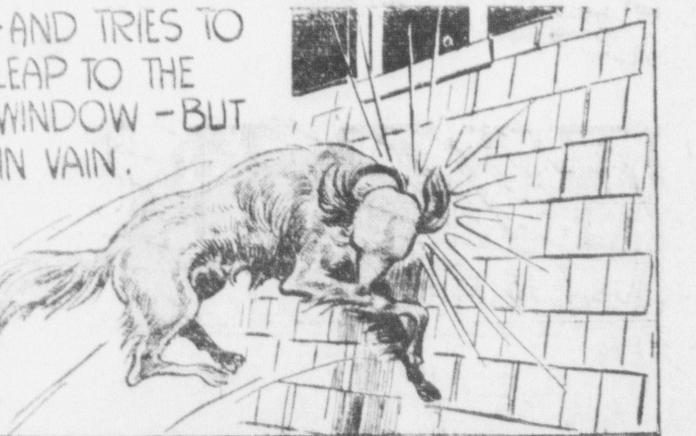
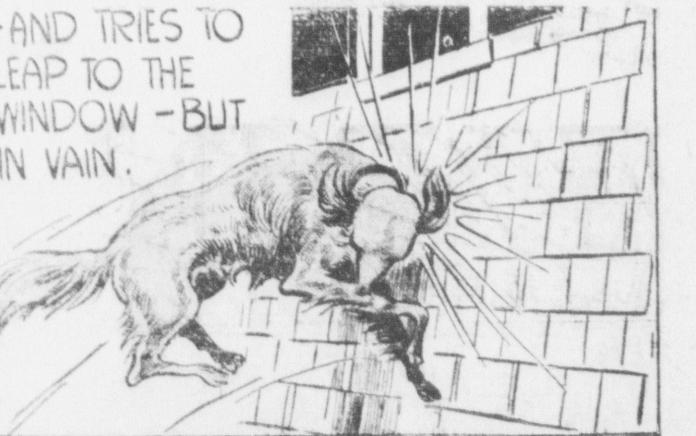
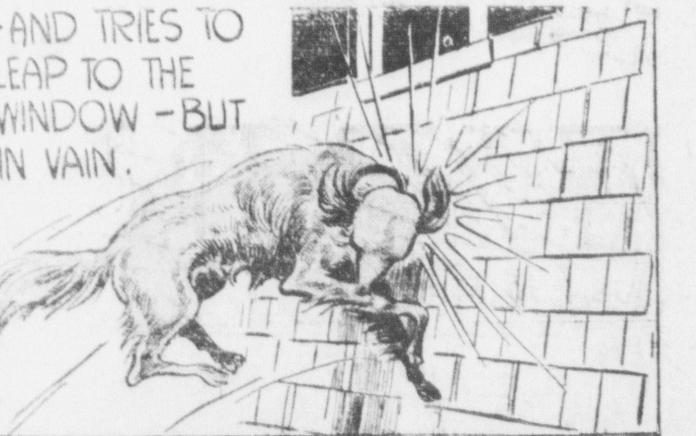
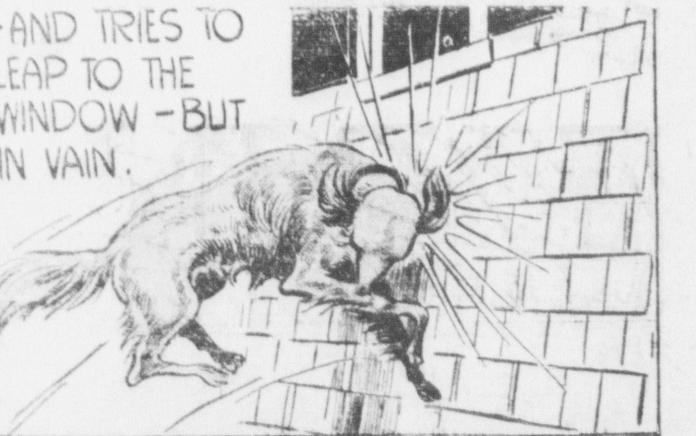
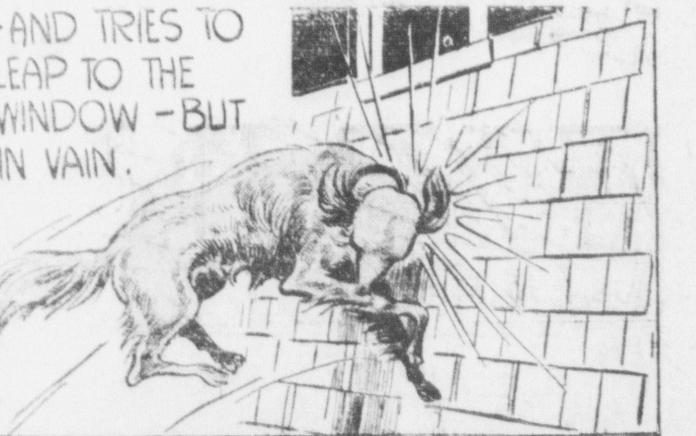
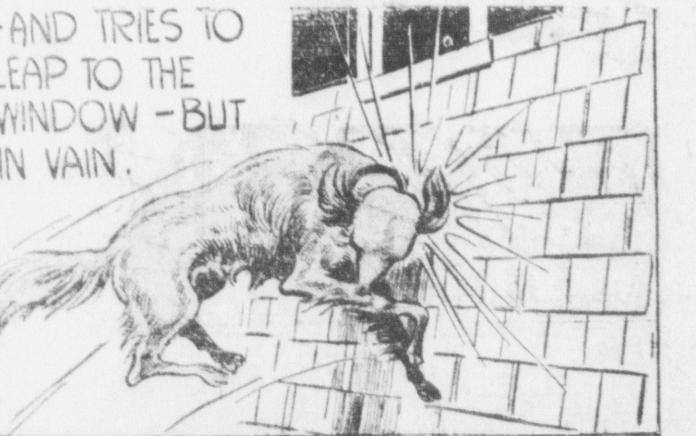
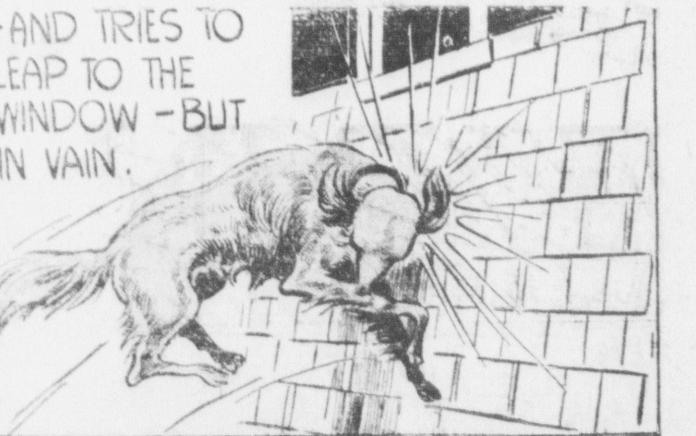
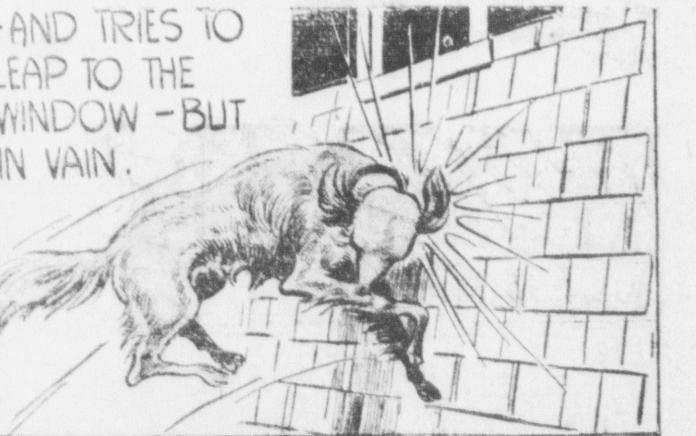
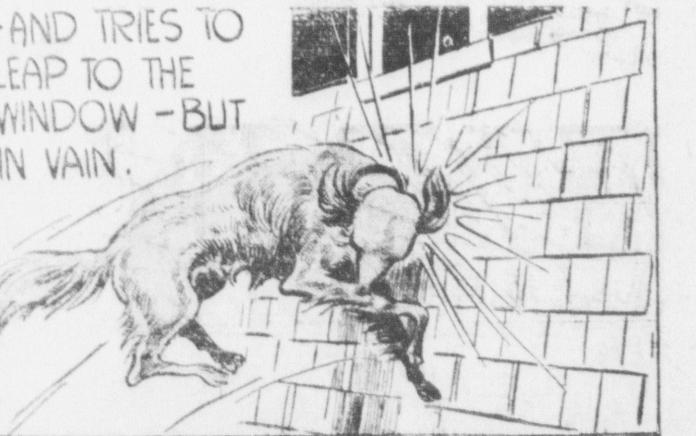
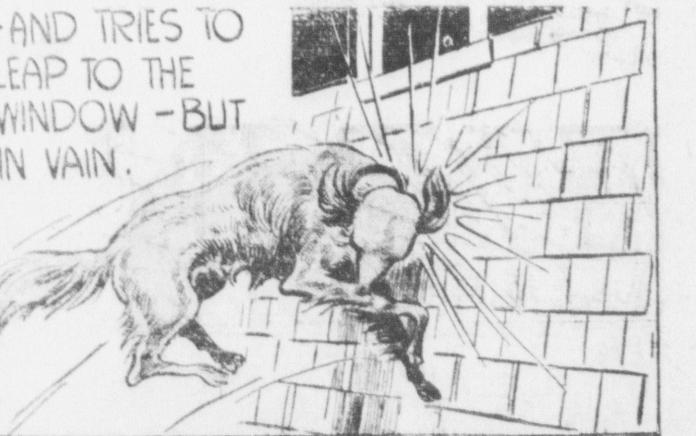
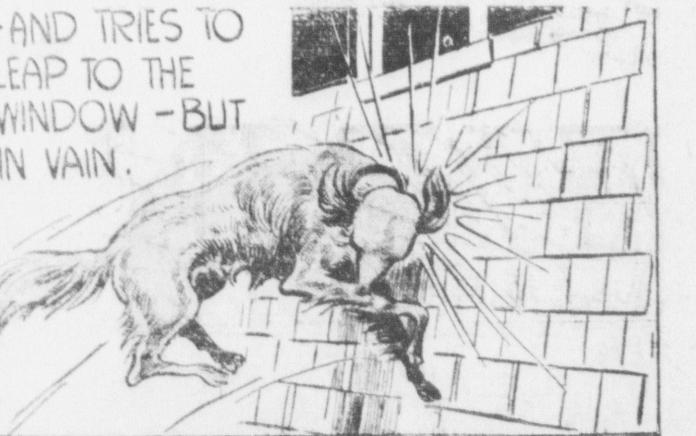
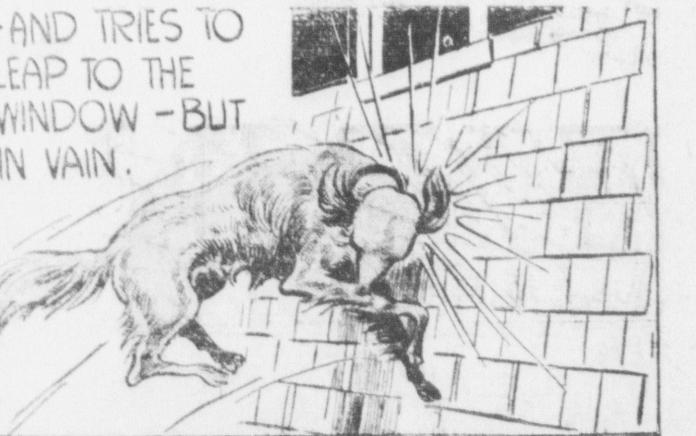
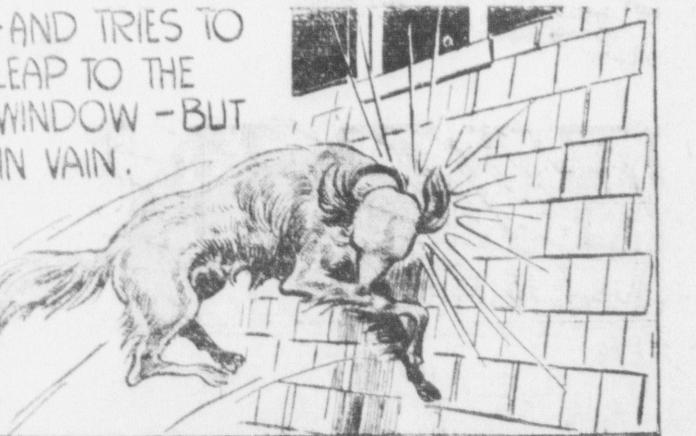
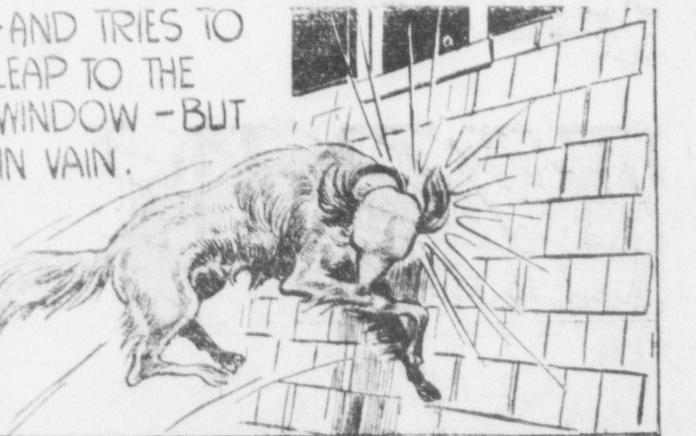
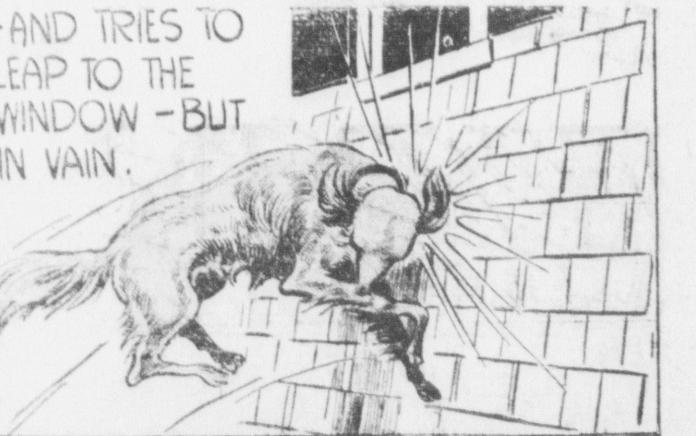
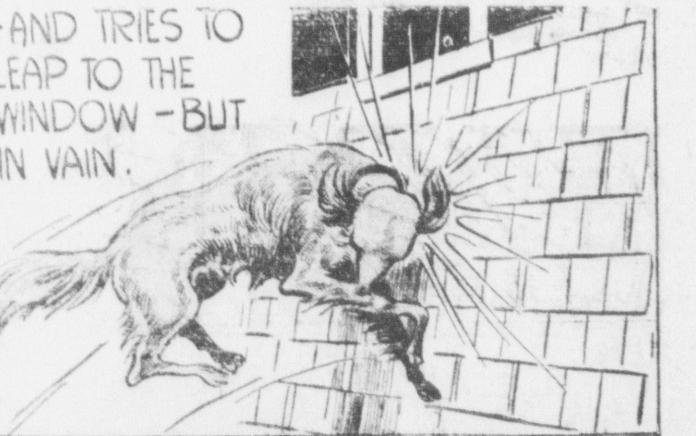
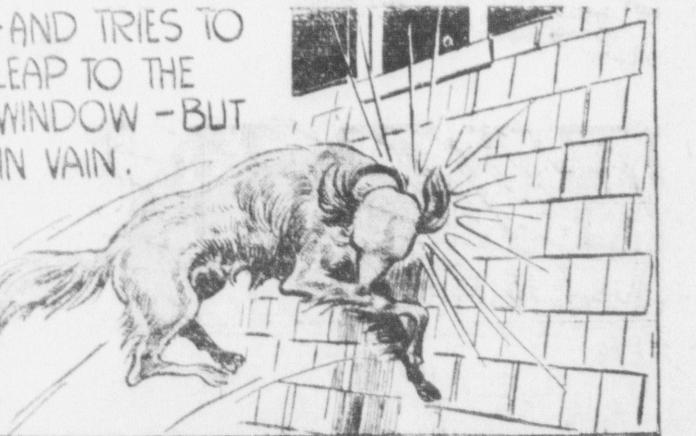
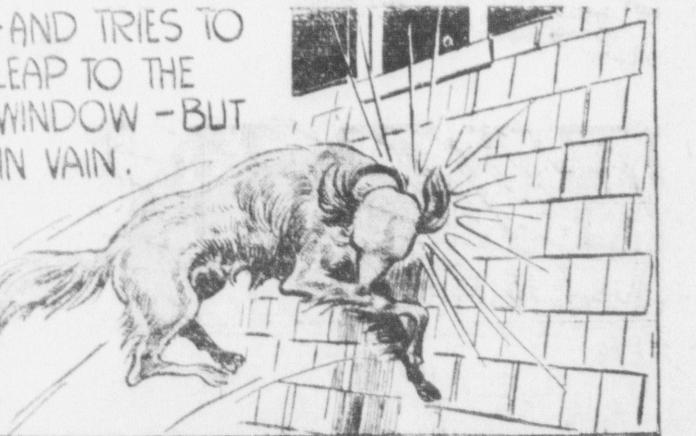
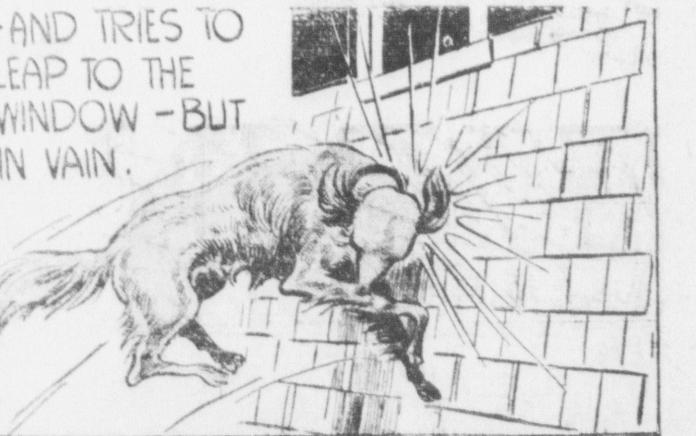
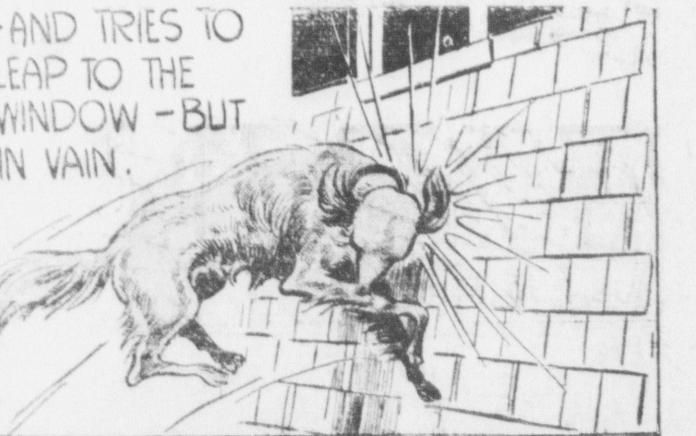
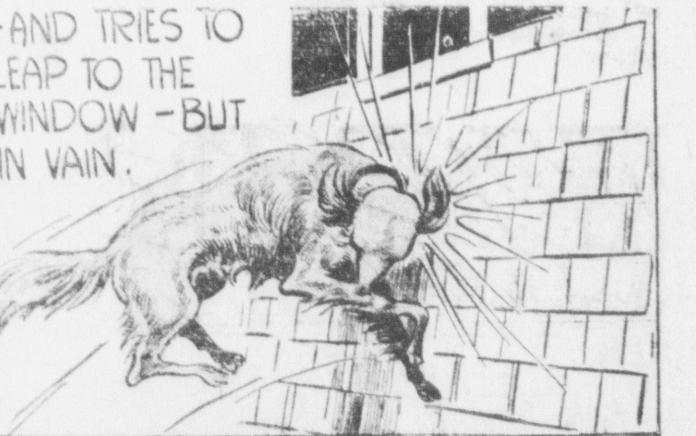
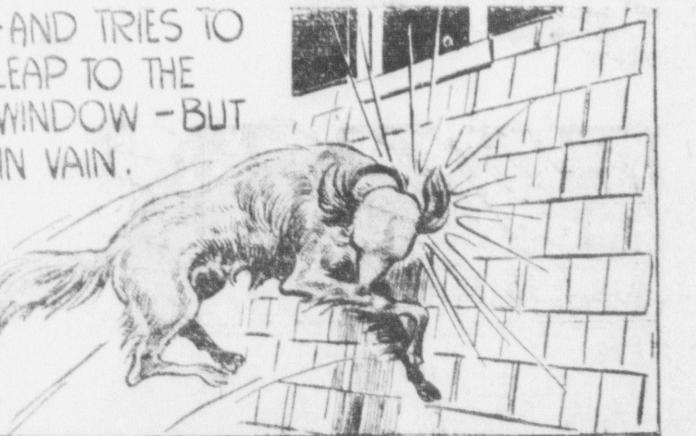
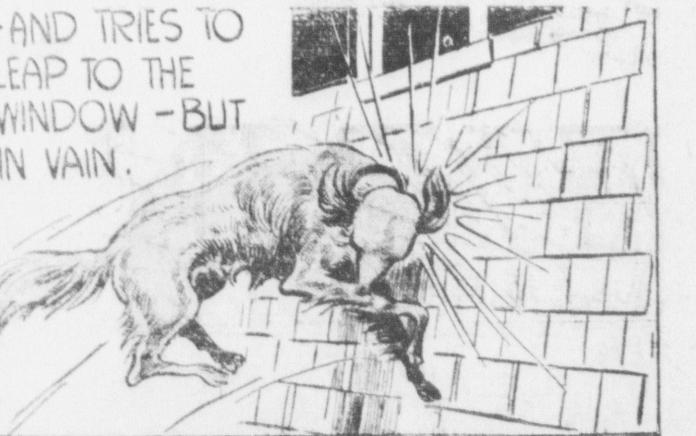
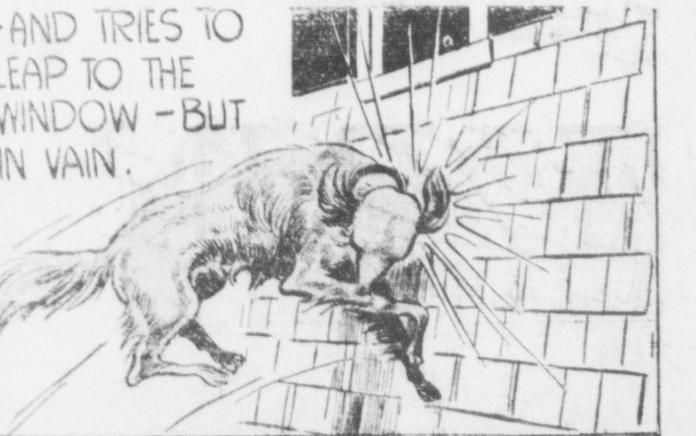
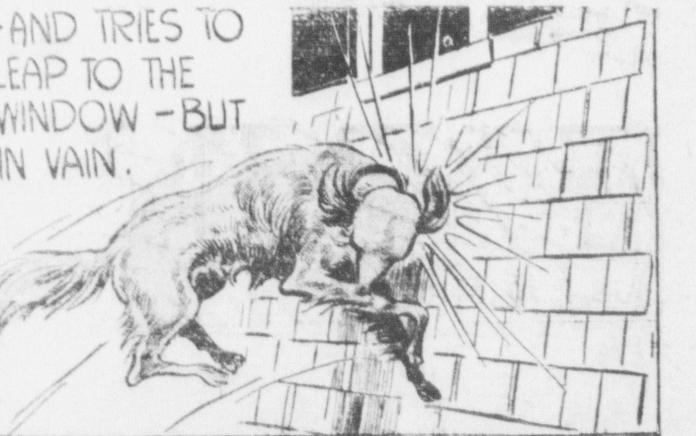
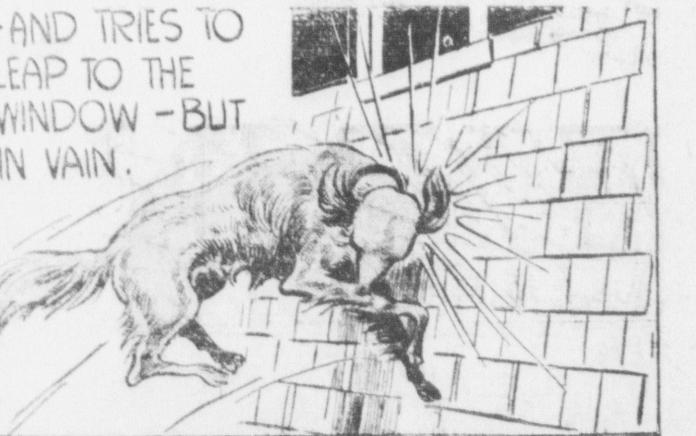
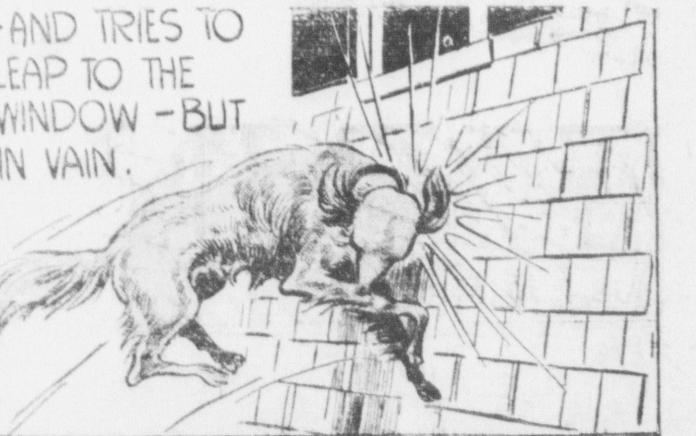
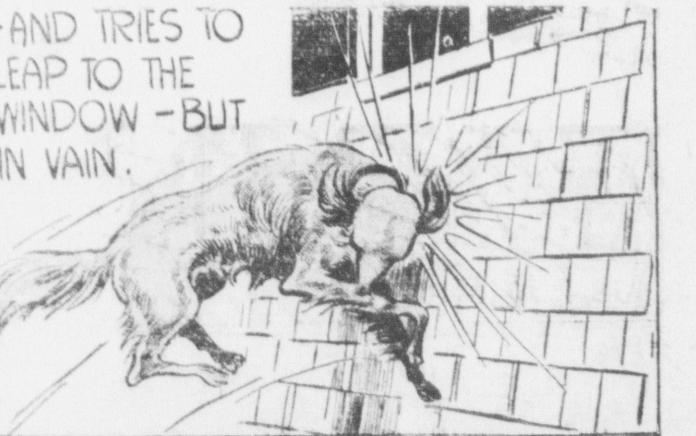
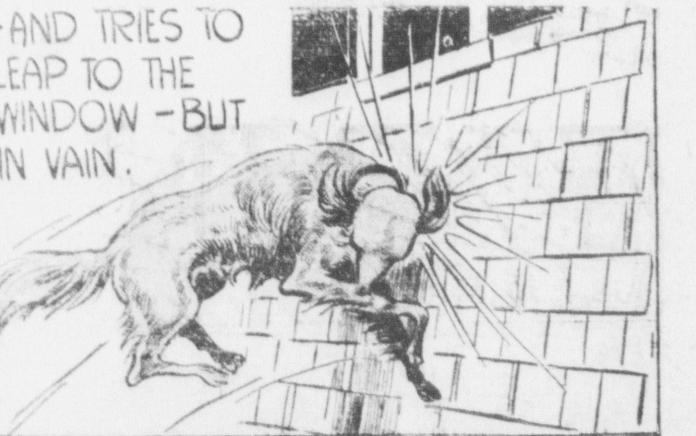
Entry of the British Fleet into the fighting indicated the growing fierceness of the struggle, whose pace is increasing as heavier Allied ground forces arrive at the scene of action in a steady stream.

American medium bombers escorted by Lockheed Lightnings again plastered the El Aouina airfield at Tunis yesterday, catching upwards of 50 large Axis transports and bombers on the field and blasting hangars, fuel dumps and ammunition stores.

SERGEANT PAT OF RADIO PATROL



**By EDDIE SULLIVAN
and CHARLIE SCHMIDT**



Travel Club to Consider The Subject of Nutrition

The subject at the meeting of the Travel Club tomorrow will be "Nutrition." Miss Beatrice Feinberg will be the speaker, and will also show motion pictures. The program will be under auspices of the Supplee-Wills-Jones Company.

The session will be called at 2:30 o'clock, and the program will be in charge of Mrs. Griffith L. Williams.

Named as hostesses are Mrs. V. V. Vansant and Mrs. Leo Lynn.

Today's Quiet Moment

(By the Rev. James R. Gatley)
Pastor, Bristol Presbyterian Church

O Lord, our God, hear us as we speak to Thee! We are grateful for the privilege of prayer; for the opportunity of opening our hearts for the outpouring of thy Spirit; for the opportunity of placing before thee our needs and the desires of our hearts. Help us to preserve our Christian heritage. Help us to give of our very selves that the religion of Jesus Christ might be preserved and His Kingdom advanced throughout the world. Through Jesus Christ we pray. Amen.

It is a magnificent salute to the stalwart fearlessness that is in some men as well as to the simple faith that lives in the heart of all children.

TWO REAL PATRIOTS

CONCORD, N. H.—(INS) — Patriotism was the note struck by Mr. and Mrs. Leland P. Robinson on their silver wedding anniversary. They were awarded silver pins when they went to Boston to give blood for fighting men for the third time in a year.

To arrange for publication of wedding telephone The Bristol Courier, Bristol \$44, notifying at least few days in advance the date of ceremony. Engagement announcements must be submitted in writing.

Mr. and Mrs. Samuel Rogers, Buckley street, entertained at a family dinner on Thanksgiving Day. Covers were placed for 26 guests.

Miss Elizabeth Delker, a senior at Stroudsburg State Teachers College, spent Thanksgiving and the week-end at her home on Bath Road.

Joseph Quigley, of the U. S. Navy has been spending a few days with his parents, Mr. and Mrs. P. Quigley, Bath street.

Mr. and Mrs. Thomas Doran, Beaver street, entertained on Thanksgiving Day, Mr. and Mrs. Robert Seidel and son John, Brooklyn, N. Y.; Miss Betty Kennedy and Miss Madeline Kennedy, Langhorne; and Dr. and Mrs. Edward J. Laing, Laings Gardens.

Frank Kendig, Robert Kendig, Mrs. Paul Fields and son, of Lebanon, spent Wednesday until Sunday with Mr. and Mrs. Harry Kendig, Landreth Manor.

Mr. and Mrs. Melvin Snyder and family have moved from Oakford to Bristol Terrace.

Mrs. William Rockel, Washington street, is a patient in Abington Hospital.

Mrs. Frank Preifer, Wilson avenue, spent Wednesday until Sunday with Miss Nan Lawson, New York City.

Miss Irene Paules, Otter street, spent Wednesday until Sunday with relatives in Slatington.

Mr. and Mrs. Norman Hetherington, Jackson street, spent Thanksgiving Day with Mrs. Hetherington's parents, Mr. and Mrs. Edward Daniels, Philadelphia.

Pierce Barrett, Radcliffe street, has enlisted in the U. S. Navy and left Monday for Harvard College, Cambridge, Mass., where he will follow a course of study.

Mrs. Oscar Roe returned to her home on Bath Road, after six weeks' visit with relatives in Hampton Roads.

Mrs. Anna Strumfels and son William, Cedar street, spent Sunday in Philadelphia visiting Miss Sue Strumfels.

Mr. and Mrs. Joseph Pettit and daughter, Shirley, Nelson Court, spent Thursday visiting Mrs. Pennington, Trenton, N. J.

Mrs. David Britton and daughter Claire, Pond street, spent Thursday and Friday in Philadelphia, visiting relatives.

Mrs. Frances VanDoren and family, Walnut street, attended the wedding of a relative in Trenton, N. J., on Saturday.

Mrs. Elva Cruse, Otter street, spent Wednesday until Sunday with relatives at Picture Rocks.

ON THE SCREENS

BRISTOL THEATRE
Portrayed by Richard Dix, one of the most colorful of the West's gun-fighting frontier marshals, Wyatt Earp, is brought to life in "Tombstone."

Ritz Theatre
CROYDON, PA.

FINAL SHOWING

GARY COOPER as SERGEANT YORK

A NEW WARNER BROS. TRIUMPH WITH
WALTER BRENNAN · JOAN LESLIE
GEORGE TOBIAS · STANLEY RIDGES
A HOWARD HAWKS PRODUCTION
Produced by Jess L. Lasky and Hal C. Wallis

FRIDAY AND SATURDAY
HUMPHREY BOGART in "ACROSS THE PACIFIC"
Saturday Matinee at 1:30

2 Sensational Hits!

See Our Russian Allies!

TOMBSTONE
THE TOWN TOO TOUGH TO DIE

A SAVAGELY STIRRING MOVIE.
HERE IN LIVING TERMS IS A REAL
PEOPLES WAR! —LIFE MAGAZINE

AN ARTKINO PRODUCTION

MOSCOW STRIKES BACK
A REPUBLIC RELEASE

A MUST ON EVERY LIST OF FILMS
TO SEE—NY HERALD TRIBUNE

EDWARD G. ROBINSON
IN A KARAOKE

Plus! "New York's Finest!"

GRAND THURSDAY—Last Times

YOU'LL LOVE...
THE PIED PIPER
20th Century-Fox Picture

MONTY WOOLLEY
RODDY McDOWELL
ANNE BAXTER

"NECK AND NECK"
NEWS EVENTS
"GUARDIANS OF THE SEA"

FRIDAY AND SATURDAY — "SECRET ENEMIES"

GRAND THEATRE

One of the most tender and moving stories ever presented on the screen opened yesterday at the Grand Theatre. It's the picturization of "The Pied Piper."

Dramatically telling the touching story of a group of child refugees who are shepherded from occupied France to Britain and safety by a gruff Englishman (Monty Woolley), the picture has in abundance those elements which go to make up a great film—breath-taking pathos—rich humor and tension.

It is a magnificent salute to the stalwart fearlessness that is in some men as well as to the simple faith that lives in the heart of all children.

TWO REAL PATRIOTS

CONCORD, N. H.—(INS) — Patriotism was the note struck by Mr. and Mrs. Leland P. Robinson on their silver wedding anniversary. They were awarded silver pins when they went to Boston to give blood for fighting men for the third time in a year.

the Town Too Tough to Die." The picture comes today to the Bristol Theatre. Packed with action, the new film re-creates the days of the old Southwest.

Among the Russian leaders shown in the feature film, "Moscow Strikes Back," which will be seen at the Bristol Theatre for three days starting today, are Premier Joseph Stalin, Marshal Timoshenko, General Zhukov, General Rokosovsky, Golikov, Boldin and Byelov.

Do this—Try 3-purpose Va-tro-nol. (1) shrinks swollen membranes, (2) soothes irritation, (3) relieves transient nasal congestion ... And brings greater breathing comfort. You'll like it. Follow directions in folder.

VICKS VA-TRO-NOL

Lovely Xmas Gifts....

from
Smith's Model Shop



Beautiful Selection of SLIPS

Satin, Crepes and Taffetas

\$1.25-\$1.50-\$1.98 to \$2.98

Nice Line of PANTIES

79c - \$1.00 - \$1.79 - \$1.98

QUILTED PAJAMAS

\$9.95

QUILTED ROBES

\$4.98 to \$6.98

SPECIAL VALUES ON LADIES' SPORT AND DRESS COATS

SPORT COATS \$13.95 to \$29.50

DRESS COATS 29.50 to 69.50

SPECIALS IN OUR CHILDREN'S DEPT. ---

The Les-Lyn Kiddie Shop



CHILDREN'S DRESSES

Silks, Velvets, Spun Rayons

\$1.25, \$1.98, \$3.98

Sizes 2-6

\$1.25, \$1.50, \$1.98 to \$5.98

Sizes 6-16

\$5.98, \$10.98 to \$19.95

CHILDREN'S AND JUNIORS' COATS

Daubh

3 lbs. 19c

3 lbs. 25c

3 lbs. 3c

3 lbs. 19c

3 lbs. 25c

Acme Markets

You're Always Sure of Better Values in FAMILY FOOD NEEDS

Just the quality that will supply the essential vitamins and minerals that will build stronger bodies and enable your family to better meet the more strenuous activities of these times.

SHOP BETTER—SHOP EARLY

When the crowds are lighter it's easier to select your food needs, as well as save time.

Acme Guaranteed Meats

Fancy Fresh-Killed FRYING Up to 3 lbs

CHICKENS 35c

Lean Rib End (Up to 3 1/2 lbs)

PORK LOINS 29c

Juicy Tender **Half Smokes** 33c

Long Cut Sour Kraut 2 lbs 13c

Smoked Beef Tongues 31c

Armour's Baked Loaves Assorted 1/2 lb 15c

Delicious Baked Beans 15c

Beet Salad or Pepper Hash 12c

Glenwood Corn Meal Mash 2 lbs 12c

SEA TROUT Jersey 15c

Large No. 1 Smelts 15c

Fillet Redfish 29c

Select Oysters Fresh Opened doz Jersey 23c

Seafood Specials

Enriched Supreme BREAD 2 large loaves 17c

Enriched by using yeast high in Vitamin B Content, Niacin and Iron.

MILWAUKEE RYE BREAD 10c

Farmdale Natural Aged Fully Matured 1 lb for Peak Flavor

CHEESE 35c

New Improved Vegetable 20-oz can

HURFF SOUP 17c

Large California Sweet 2 lbs cello bag

PRUNES 29c

Quality Baking Needs

Gold Seal Enriched **FLOUR** 12 -lb bag 45c

Very popular all-purpose family flour, enriched with Vitamin B. Try it under our usual guarantee.

Raisins 13-oz 10c

Currits 8-oz 8c

Pineapple or Cherries 13-oz 15c

Diced Citron 13-oz 12c

Mixed Cut Fruits 13-oz 10c

Fancy Figs 13-oz 15c

GOLD MEDAL FLOUR 12 -lb bag 59c

Gold Seal CAKE FLOUR 44-oz bag 17c

Virginia Lee Fruit Cake 2 lbs 82c

Sunshine Hi-Ho Crackers 19c

Pillsbury's sno Sheen Cake Flour 22c

Minute Man Soup Mixes 25c

Fillets Salt Mackerel Medium Size 9c Large Size 13c

Ken-L-Biscuit Dog Food 21c

Rinso Anti-Sweat Granulated Soap 21c

Here's All You Have to Do to Get Our Famous

Heat-flo Roasted COFFEE

Just bring to us regular Sugar Ration Books for any members of your family 15 years old or over. Each Stamp No. 27 will enable you to buy one pound.

RATIONING NOW IN FORCE

Selected Fresh Fruits + Vegetables

juicy Florida **ORANGES** doz 19c

Florida Grapefruit 3 for 14c

Florida Tangerines 19c

Florida Stringless Beans 10c

New Crop Spinach 10c

California Carrots 25c

York State Cabbage 3c

Selected Apples Eating or Cooking 3 lbs 19c

Rhode Island Greenings or Appalachian Stayman Winesaps

Selected All-Purpose Idaho Po-a-oes 5 lbs 25c

FARRAGUT AVENUE Between Monroe and Fillmore Streets

FREE PARKING Alongside This Market

BATH & OTTER STS 107-11 BELLEVUE AVE., SOUTH LANGHORNE, PA.

PLAYERS' LIST FOR BASKETBALL LEAGUE RECEIVES APPROVAL

Bristol League Opens Its 10th Season Here This Week

NAMES MADE KNOWN

Arrange for Games To Be Played on Monday, December 7th

The players' list of the Bristol Basketball League has been approved by the officials of the league. The league opened its tenth season last Monday night with victories going to Diamond, Parruggio's, and Fleetwings. Games will be played every Monday night.

Paul Voltz, secretary of the league, has announced that on next Monday night the following games will be played, in the order named: Rohm & Haas and Voltz-Texaco, Hunter's and Farruggio's, Fleetwings and Diamond.

The players' rosters are as follows:

Fleetwings Arrows: Joe Dougherty and Walt Cobert, managers; M. Delevich, Charles Harker, John Harkins, James Lake, Teddy Sak, Paul Gielow, J. Vorze, Michael McQuire, White, and Beck.

Voltz-Texaco: George Dougherty, manager; John Dougherty, Ralph Sharp, Harry Berry, Aldridge Everett, Joe Roe, Marvin Hutchinson, Barney Ludwig, Art Grimes, and James Cooper.

Rohm & Haas: Bob Weideman and Jesse Vanzant, managers; Ralph Callard, James Rue, Boscal Rice, Shirley Duerr, Tony Carnevale, Peter DeLuca, Fred Stewart, Stanley Feltner, Charles Kline, Tom Della, Jesse Vanzant, Jesse Dougherty.

Hunters: Edward DeKoyer and Ray Pie, managers; Bert Barbetta, Fred Barbetta, John McKebben, Henry Arcelles, Tony Rotundo, Tony Palumbo, Peter Ponzi, Ernest Raynor, Arthur Massi, Thomas Walker, William Abate, Jim Boyle.

Farruggio's: Michael DeRisi and Sammy Farruggio, managers; Nick Melidio, Kenny Parr, Joe Accardi, William Baker, Anthony DiAngelo, Richard Anderson, Joe Potena, Daniel DiMilio, Louis Galizano, Joe Napoli, and George Lovett.

Diamond: Ray Nichols, manager; Bill Balon, Frank Costello, Joseph Wooley, Francis Schantz, Tom Proffy, Frank Mignoni, Vincent Fiscella, Aaron Boyle, Dave Ludwig, and Ray Nichols.

BOWLING STANDINGS

NATIONAL LEAGUE

	Team	Won	Lost
Diamond		20	13
K. of C.		20	13
Wilson		19	14
Auto Boys		18	15
Badenhausen		18	15
Lynn's		18	15
L. A. S.		17	16
Leedom's		17	16
Madison		16	17
Moose		16	17
Dougherty Bros.		12	21
Balow's		6	27
Individual high, single game			
Settelen, 259			
Individual high, three games			
Lynn, 610			
Team high, single game			
L. A. S., 54			
Team high, three games			
Badenhausen, 2720			
—High Averages—			
Bailey		180	
Tazik		176	
Velponi		176	
O'Boyle		175	
Antonelli		175	
Tosti		175	
Tullo		174	
Lynn		174	
Blake		174	
Kendig		170	

BOWLING

NATIONAL LEAGUE

Wilson		143	—143
Cappiotti		133	131—264
Settelen		160	177—454
Tazik		170	205—218
Kryven		189	160—590
Kondra		196	168—563
Handicap		6	22
		844	875 841 2542
Madison		173	196—531
Marucci		184	161—530
Velponi		172	128—300
E. Tosti		144	186—230
Antonelli		185	174—552
Gerome		171	183—354
		16	
		858	830 925 2597

K. of C.

Keers		144	145—426
Carlen		138	126—264
Ciotti		174	166—474
Palumbo		133	184—474
Robinson		115	126—269
Gavegan		143	135—278
		704	764 754
Diamond		130	122—414
DeRisi		178	184—523
Morgan		191	136—521
Fegely		148	149—432
Smoyer		155	130—428
		869	754 845

Doc's

Joe		145—445	
John		126	143—269
Mienert		173	156—472
Deitrick		182	167—427
George		153	137—460
Chick		203	190—554
		837	819 747 2377

Auto Boys

Handicap		26	31—83
Ciotti		162	166—461
Hornby		146	144—474
Scancilla		192	110—443
Hughes		150	165—484
Plavin		131	197—467
		801	808 809 2418

L. A. S.

Bailey		158	182—55
Baehser		135	191—467
Caiball		194	204—525

TO ROCHESTER?

By Jack Sords



PEPPER MARTIN
FORMER ST. LOUIS CARDINAL SPARKPLUG, RUMORED AS POSSIBLE MANAGER OF THE ROCHESTER INTERNATIONAL LEAGUE CLUB

MARTIN WAS ONE OF THE MOST COLORFUL PLAYERS IN NATIONAL LEAGUE HISTORY

TWO NEW RECORDS SET AND ONE TIED IN ARCHERY LEAGUE

Di Lorenzo Team Won Four Games Over Fallsington

ADAMS TIES RECORD
Makes A Score of 6700, Which Is Season's Mark For Single Game

Two new records were set and one tied as the Di Lorenzo team won four games over Fallsington last night in an Archery League contest shot on the range, Mill street.

William Adams, of Di Lorenzo's, tied the season's mark for high single game with a score of 6700. W. Atkinson, Robinhood, made a 6700 last week. The Di Lorenzo five set a new mark of 300 for high single game and also high for three games with a score of 866.

Tonight, the Diamond team will play Robinhood Shooters.

Score:
DI LORENZO'S
Kendig 57 58 60
L. Adams 52 60 65
Jefferies 53 61 56
H. Junghanns 58 43 58
W. Adams 57 67 61

277	289	300—866
FALLSINGTON		
Gaskill	57	50
Argenti	40	30
Anderson	64	61
DiNatale	50	47
Lovett	33	34
	244	211
	195—650	

MUCH REAL ESTATE IN COUNTY CHANGES HANDS

Continued From Page One
man to Claude S. Yerkes et ux, 6 acres, \$3600.

West Rockhill twp.—Louis Barth to Leidy Allem, et ux, lot, \$50.

Middletown twp.—Clarence D. Oakley et ux to Edward T. West et al lots, \$400.

Hilltown twp.—Heirs of Elva M. Dibdale to Sara Anna Boone et vir, 15 acres, 56 perches

Solebury twp.—Rachel Latta Frank to Harry A. Franck et ux, 119 acres.

Plumstead twp.—Nathan Ely et ux to John K. Pool et ux, 5 acres.

Richland twp.—Bernard Harold to Harry C. Bradford et ux, 12 acres, 96 perches, \$1500.

Warrington twp.—Marie Q. Schick to John Hooper Rothrock, 62 acres, 134 perches, \$17,700.

Dooley, 22, Newtown; William Longline, 37, Yardley; Peter A. Chesner,

CHRISTMAS SEALS



.... Protect Your Home from Tuberculosis

Dublin—Dublin Improvement Association Inc. to Willard Hosiery Mills Inc., lot, \$32,000.

Middleton twp.—George V. Sykes to James C. Sagert et ux, \$40.

Bensalem twp.—John F. Smeader to Fred P. Tocherman et ux, lot.

Milford twp.—Florence G. Reimer to Charles O. Weiser et ux, 72 acres.

Springfield twp.—Horace R. Bruen to Florence Leo, 61 acres, \$18,000.

Solebury twp.—Receivers of Clay Products Company of America to John T. Hagan et ux, 119 acres, \$8000.

Tinicum twp.—Jennie McCarty to William McCarty et ux, 11 acres.

Middleton twp.—Michael J. Walsh et ux to George A. Wolfinger et ux, lot.

Middleton twp.—Maximilian Lawrence to George A. Wolfinger et ux, lot.

Lower Makefield twp.—William H. Hayes et ux to Douglas W. Vernon et ux, lot.

Bristol boro. and twp.—Parke Development Corporation to Arch E. Ennis et ux, lot, \$4400.

Haycock twp.—Arthur J. Frank et al to Gertrude E. Bischoff, 64 acres, 28 perches.